

pronounced; it may be likened, perhaps to that of dried apples, but it is somewhat stronger and the aroma is considerably more penetrating. As well as being eaten in the fresh state, the fruit is put to numerous other uses, one of the most important of which is the manufacture of a distilled liquor known as 'licor de genipapo.' This article retains the peculiar and distinctive flavor of the ripe fruit, and is highly esteemed by the Brazilians. Its manufacture is carried on commercially in certain regions. A refreshing drink known as 'genipapada', is also prepared from the ripe fruit, with the addition of sugar and water, much as lemonade is made in the United States. A dye is extracted from the green fruit, which, according to Barbosa Rodrigues, is employed by the Mundurucu Indians for tattooing. It is also used for coloring clothes, straw, hammocks, etc. Various medicinal uses are attributed to the genipap by the Brazilians; the root is said to be purgative, and the juice of the fruit diuretic." (Dorsett, Popenoe, and Shamel introduction.)

*Melinis minutiflora*. (Poaceae.) 37983. Seeds of capim gordura from Sao Joao d'el Rey, Minas, Brazil. Nos. 37983 to 38041 represent seeds of grasses collected by the Brazilian Exploring Expedition at Joazeiro, Sao Joao d'el Rey, Januaria, Xique Xique, and other points in Bahia and Minas. Among these are various varieties of guinea grass, capim d'Angola, and other forage and pasture grasses, some of them flourishing on pure sand, others of very rapid growth. (Dorsett, Popenoe, and Shamel introduction.)

*Myrciaria edulis*. (Myrtaceae.) 37829. Plants of the Cambucá from Rio de Janeiro. Purchased of Eickhoff, Carneiro Leao & Co. "The cambucá, a native of the state of Rio de Janeiro, and commonly cultivated in gardens for its highly appreciated fruit. In growth the tree is very similar to the jaboticaba, the leaves being considerably larger, however, and the bark a darker shade of brown. The fruits are produced both on the small limbs and on the trunk, though the specimens we have seen do not fruit clear down to the ground as the jaboticaba frequently does. The season is from February to May in this region. In form the fruit is oblate, one and one-half inches in length and two inches in breadth, stem practically none, the fruits being sessile or nearly so; base flattened, calyx persistent, a very small, brown disk not over one-eighth inch in diameter, level with the surface of the fruit; skin smooth, orange yellow in color, thin, tenacious, fairly tough; flesh divided into two portions, the firm outer flesh one-fourth inch thick, leathery, very acid in taste, light orange in color, the inner flesh con-